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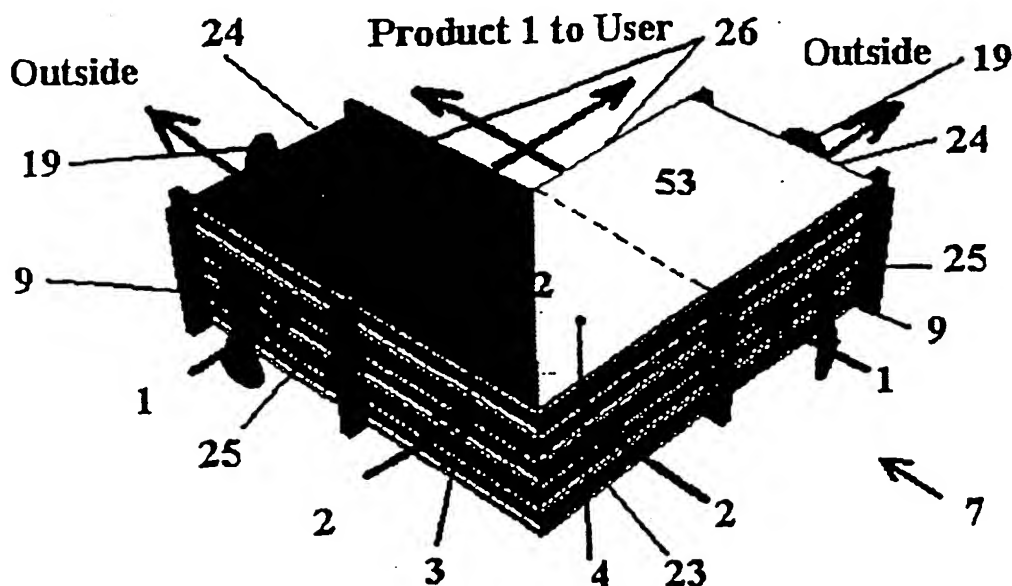
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(54) Title: METHOD AND APPARATUS FOR DEW POINT EVAPORATIVE PRODUCT COOLING



(57) Abstract: The present invention relates to a method and an apparatus for providing enhanced indirect evaporative cooling of air, water, fuel, or other fluids while controlling the humidity. The design makes cooling down to the dew point possible without energy input other than the energy to produce the fluid flow needed. The design makes use of stacked composite plates (7) with channels (1, 2) for fluid flow between adjacent plates. On opposing surface areas of these plates, there are wet areas (4) or dry areas (3). The wet areas (4) provide cooling by conventional evaporation which is in turn used to cool the fluids in contact with the dry areas (3). The benefit is controlled heat transfer, which allows selected cooling of fluid flow such that the temperature as low as dew point are reachable.